



DOLPHIN'S BREATH LAGER

Our lightest beer in color and body. Crisp and smooth, this low-calorie, low-carb lager is sure to go down easy. Hersbrucker hops provide a subtle balance.

Original Gravity: 8.5° Plato
Alcohol by Volume: 3.6%
Bitterness Units: 12



RED BRICK ALE

A robust, red ale deriving its hue and rich, roasted caramel character from ample additions of Crystal malts which are balanced by copious Cascade hopping.

Original Gravity: 13.0° Plato
Alcohol by Volume: 5.4%
Bitterness Units: 36



SPECIALTY DARK

Our Brewmaster creates tasty, dark-colored styles of ales and lagers which constantly rotate from batch to batch. Ask your server or barkeep about what's on tap.



FIRST COAST IPA

A classic West Coast Style India Pale which gets its signature hop aroma and citrus, piney character from Bravo and Cascade hops added throughout the brewing process.

Original Gravity: 12.5° Plato
Alcohol by Volume: 6.7%
Bitterness Units: 65



BREWER'S SELECT

Straight from the imagination of our Brewer, you'll find anything from hefeweizens, to Belgians, to pilsners and everything in between.

The Finest Handcrafted Ales and Lagers from the First Coast! on the First Coast! from the First Brewpub

SEASONAL BEER

Watch for our seasonal beers, brewed fresh year round. Each season we offer a special beer that we feel embraces the season and adds a unique flavor and spirit

Engage Your Senses With The Sensational Beers Of RAGTIME!

Beers are generally divided into two categories, either Ales or Lagers. Traditionally, lagers have a crisp flavor with a clean finish while Ales offer a more fruity flavor that lingers. At Ragtime, we feature a variety of both Ales and Lagers, each having a character and richness all of its own.

Let EACH of your senses enjoy the full experience of our handcrafted beers!

COLOR - A beer's color is derived from one ingredient: malted barley. There are many styles of malted barley, each having its own color. This in turn determines the color of the beer.

AROMA - Depending on the characteristics of the malted barley, hops and yeast, there is a vast array of aromas that can range from herbal and floral notes all the way to fruit-like notes.

FLAVOR - The flavor is affected by all the ingredients used that can vary from a very sweet to a dry, strong hop presence. Some beers can even have any combination of chocolate, caramel, coffee, toasted, woody or nut-like character.

BODY - The mouthfeel of beers can range from a crisp dry feel to thick & chewy.

AWARD WINNING BEERS

World Beer Cup
2004 Bronze Medal
 Espresso Stout Category: Coffee Flavored Beer

2004 Silver Medal
 Iron Horse Stout Category: Sweet Stout

2002 Gold Medal
 Iron Horse Stout Category: Sweet Stout

1998 Silver Medal
 Iron Horse Stout Category: Sweet Stout

Great American Beer Festival
2011 Bronze Medal
 Rocket Red Ale Category: American-Style Amber/Red Ale

2007 Silver Medal
 Southside Pilsner Category: International Style Pilsner

2003 Gold Medal
 Rocket Red Ale Category: American-Style Amber/Red Ale

2000 Bronze Medal
 Iron Horse Stout Category: Sweet Stout

1998 Gold Medal
 Sweet Magnolia Brown Ale Category: American-Style Brown



www.ragtimetavern.com